

GUACAMOLE

Our incontestably famous guacamoles are all prepared fresh to order by our specialist Guacamole chefs. Creamy and yet light, they are a great way to start your meal.

MUST TRY: Add-on savoury garlic Churros for RM 15++

THE FUEGO GUACAMOLE 38

Avocado, Green Chilli, Tomato, Cilantro, Garlic, Lime

SUPER SPICY GUACAMOLE 38

Avocado, Red & Green Chillipadi, Cilantro, Garlic, Lime, Ancho Chilli

OLIVE & CAPER GUACAMOLE 38

Avocado, Tomato, Kalamata Olives, Capers, Basil, Roasted Garlic, Vinegar

SMOKED DUCK GUACAMOLE 40

Caramelized Pineapple, Jalapeño, Cilantro, Lime

PICKLED PRAWN GUACAMOLE 40

Avocado, Pickled Prawn, Coriander, Green Chilli, Lime, Crispy Prawn Head

CEVICHE & TIRADITO

Ceviche, the ultra-fresh raw fish cooked by the acidity of lemon or lime is well known. Tiradito, it's little cousin has the raw fish not marinated, but topped with a slightly creamy, acidic dressing. If you haven't tried it, today's your day!

FUEGO CEVICHE 36

Barramundi, Coconut Tiger's Milk, Shiso Gremolata, Vinegar Puy Lentils, Toasted Coconut

PRAWN CEVICHE 40

Tiger Prawn, Passion Fruit, Rocoto, Sweet Potato, Coriander

SNAPPER TIRADITO 48

Tomato Leche de Tiger, Pickled Heirloom Tomato, Avruga Caviar

SALMON TIRADITO 58

Yuzu Passion Leche De Tiger, Pickled Fennel, Togarashi

LIGHT LITTLE PLATES

These tasty little plates are ideal starters and they are guaranteed to leave you enough room for mains (and dessert).

GRILLED WATERMELON	42
Watermelon, Pickled Tomatoes, Fried Halloumi, Raspberry Vinegar Glaze	
GAMBAS AL AJILLO	54
Tiger Prawns, Ancho Chilli, Toasted Almonds, Tomato Ciabatta	
GRILLED BABY ROMAINE	32
Cranberries, Yuzu Vinaigrette, Almonds, Quinoa	
GRILLED OCTOPUS	98
Kalamata Olive Aioli, Shiso Salsa, Smoked Paprika, Fried Kale	
CAULIFLOWER STEAK	35
Shiso Gremolata, Parmesan & Almond Soils, Lemon Zest, Cumin Toasted Pistachio	
CHICHARRON DE POLLO	25
Deep Fried Cured Chicken Skin, Tajin, Aji Verde, Lime	

LITTLE PLATES

A bit more substantial, they make a good starter for a man or woman with an appetite. Order one or two instead of Big Plates, if you're on your own.

CORNEB BEEF CROQUETTAS	38
6 Hours Slow Roasted Corned Beef, Beef Glaze, Onion & Parsley Gremolata, Baby Coriander	
ELOTE – FRESH CORN ON THE COB	30
Grilled Corn, Shaved Pecorino Cheese, Paprika, Jalapeño Cream	
BEEF SHORT RIB FEJOADA	68
Stewed Black Beans, Pickled Onion, Roast Tomatoes	
SALT BAKED POTATO & FOIE GRAS	82
Sage Hollandaise, Balsamic Reduction, Salt Dust	
YUCA FRITES	28
Deep Fried Cassava Root, Parmesan Cheese, Chives	
LAMB EMPANADAS	24/PC
Moroccan Pulled Lamb, Salsa Roja, Mint Yoghurt	

ANTICUCHOS

Grilled skewers are a traditional Peruvian street food often made of cheaper cuts. Simply seasoned with black mint, cumin or oregano, they are juicy, meaty and entirely satisfying.

CHICKEN THIGH 18
Yoghurt Marination, Huacatay Spice,
Chilli Flakes

BEEF HEART 24
Brown Garlic & Chive, Sea Salt, Salsa Criolla

BEEF TONGUE 28
Beetroot & Orange Glaze, Wasabi Gremolata,
Beef Floss

HOT SKEWER!

WAGYU TAJIMA MB9 38
Anticuchera, Grilled Chilli Salsa, Preserved Lemon

LAMB LOIN 28
Mojo Verde, Pickled Jackfruit Salsa

PLATOS NUEVOS

These tasty plates are ideal starters and they are guaranteed to leave you enough room for mains (and dessert).

CHICKEN TAMALE 28
Chipotle Marination, Salsa Criolla, Aji Verde

PASTEL DE CHOCLO 58
Spiced Minced Beef, Sweet Corn, Gratinéed Parmesan

BURRATA & PUMPKIN 62
Mole Amarillo, Pepitas, Salsa Macha

BIG PLATES

Designed to be shared, unless you're ravenous or prepared to pack home.

ARGENTINIAN ANGUS STRIPLOIN (±400G)	220
Peaty Whisky Salt Rub, Green Chimichurri	
ARGENTINIAN GRAIN FED RIB-EYE (±350G)	200
Peaty Whisky Salt Rub, Salsa Roja	
WAGYU BEEF FLANK (±450G)	290
Peaty Whisky Salt Rub, Yuzu Pepper	
ANGUS BEEF BACK RIBS	230
Cider Vinegar, Honey Glaze, Orange Marmalade	
LAMB RIBS	170
Smoked Paprika Chimichurri, Dastardly Hot Sauce	
CHERMOULA CHICKEN (±750G)	80
Half Chermoula Chicken, Hot Diablo Sauce	
GRILLED WHOLE SEABASS (±750G) (WHEN AVAILABLE)	160
Smoked Chipotle, Salsa Verde, Burnt Lemon	
SEAFOOD MOQUECA	160
Snapper, Brown Clam, Tiger Prawn, Stuffed Habanero, Brazilian Rice	

All prices are subject to a 10% service charge and the prevailing SST

ON THE SIDE

Some carbs to make you feel happy and some vegetables to make you feel virtuous.

PRESSED POTATO	28	MUSHROOMS	31
Baked Desiree Potatoes Flattened By Hand, Black Olive Tapenade		Portobello, Eryngii, Pickled Enoki, Garlic Cream Cheese	
SPINACH HASHBROWN	31	FRESH LEAVES	25
Shredded Potatoes, Baby Spinach, Sour Cream		Mixed Salad Bowl, Charcoal Roasted Onion, Lime & Ginger Dressing	

DESSERT

There's always room, if you share!

FUEGO CHURROS	35	BERRIES PAVLOVA (V)	35
Cinnamon Dust Churros, Dulcey Cremeux, Salted Caramel Espuma		Pavlova Dome, Yogurt Sorbet, Chantilly Cream, Macerated Berries, Flambé Brandy	
CHOCOLATE AND MARSHMALLOW	35	TRES LECHE	35
Hazelnut Chocolate, Ancho Chilli, Mint Marshmallow, Spiced Biscuit		Vanilla Sponge Cake, Almond Florentine, Coconut Ice Cream	

NEW & NOT TO MISS

PIÑA COLADA ICE-CREAM
Coconut Ice Cream, Malibu Charred Pineapple, Candied Nuts, Pineapple Compote
35

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